



KENDALL-JACKSON

MONTEREY
2023 RIESLING
MONTEREY COUNTY

Jackson Estate wines showcase our cherished vineyard estate properties located on rare, coastal California terroir of mountain tops, ridges, hillsides and raised benchland soils. This limited release allows our winemakers to emphasize the extraordinary terroir of our unique properties and craft very small lots for refined palates.

MONTEREY COUNTY

This vineyard lies on the east side of the Salinas Valley, with soils originating from the Granitic Gabilan Range, home of Pinnacles State Park. Salinas Valley is known for the cool fog that rolls down the valley as it opens to the Pacific Ocean near Monterey. Fog and the famous afternoon breeze are perfect for developing this cool climate varietal. Riesling is one of the last grapes to harvest, allowing for intense fruit development and a chance for a little Botrytis to add complexity.

KEY POINTS

Elevation: 940-960 feet

Soil: Lockwood loam which provides excellent drainage

Climate: The Salinas valley is shaped like a funnel, narrow in the Arroyo Seco area, opening to a wide mouth at the Bay. As the heat rises during the day, cooler temperatures are ushered in with the marine layer, with the wind increasing in speed until it reaches the Arroyo Seco venturi. These maritime influences make for a long growing season, adding richness, ripeness, and complexity to the wine.

Profile: This complex dry Riesling showcases notes of fresh pear, orange blossom, and lemon zest, with flavors of key lime and ginger, accompanied by a crisp minerality and bright finish.

TECHNICAL INFORMATION

Appellation: Monterey County

Composition: 100% Riesling

Barrel Aging: 100% Stainless steel fermentation

Alcohol: 13.5% | **T.A.:** 6.6 g/1L | **pH:** 3.14

Total Production: 145 cases

